



GRU A L

Our senses are stimulated by the mountains and forest  
- the smell of the leaves, mountain pine and juniper,  
the feeling of the clean air and damp moss.

Yet, there are no adjectives that fully describe the  
aromas and flavours - it is just something we sense.

Grual is a memory: a past already lived, a moment we feel today and we will remember tomorrow.

Grual means being able to taste and recognise flavours and where they come from.

Grual is the name of our mountain and spectacular backdrop of this Resort.

Grual is an “altimetric” menu, where every ingredient has a specific altitude: High Mountain, Alpine Pasture and Valley Floor.

HIGH MOUNTAIN

Escape,  
chasing the wild.

Deer

ALPINE PASTURE

Because Earth is a chrysalis:  
a womb of wonder, silence and  
beauty.

Mountain Potatoes

Brown trout

To be free in the stream flow, in its  
noblest water stages.

VALLEY FLOOR

Life in life: in the water that flows,  
that consumes the stone  
and cannot be stopped.

Whitefish

Red turnip

Underground red natural power.

To flow and strive downwards,  
seeking depth and final destination.

## Arctic char

## Roe Deer

Impervious movements  
in one shape.

Duality,  
good and evil.  
So many things  
in one.

## Apple

## Spontaneous herbs

A return to the power of  
herbal elements.

Like precious pearls  
among wild vegetation.

## Wild Berries

## Green beans

The flavour of health, a recall on  
wise working hands.

Junction between  
aquatic and terrestrial  
ecosystems

## Lake sardines

HIGH MOUNTAIN

ALPINE PASTURE

VALLEY FLOOR



## TASTING MENU "THE PATH"

8 courses: **90**

Mountain potatoes, spontaneous herb pesto and rosehip ketchup

Marinated whitefish, iced salad, Jerusalem artichoke and lemon balm

Red turnip dumplings, smoked ricotta and white goosefoot

Risotto creamed with Nostrano Stravecchio cheese, pollen and lake sardines powder

Arctic char, Trentino bread purée, wild broccoli

Saddle of roe deer, polypodium and wild blackberries

Thyme granita, sorrel sorbet and Fernet Bio Walcher

Undergrowth - walnut emulsion, chocolate mousse, blackberry compote and mountain pepper ice cream

SELECTION OF LOCAL WINES: **50**

8-course vegetarian option available

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## TASTING MENU "THE PEAK"

12 courses: **130**

Mountain potatoes, spontaneous herb pesto and rosehip ketchup

Green beans, mustard seeds, hazelnuts, nasturtium

Marinated whitefish, iced salad, Jerusalem artichoke and lemon balm

Red turnip dumplings, smoked ricotta and white goosefoot

Spaghetti Monograno Felicetti, smoked mountain butter, cornelian and deer

Arctic char, Trentino bread purée, wild broccoli

Brown trout mugnaia style, roasted shallot, dandelion buds

Saddle of roe deer, polypodium and wild blackberries

Roe deer crepinette, quince, Good-King-Henry leaves

Thyme granita, sorrel sorbet and Fernet Bio Walcher

Undergrowth - walnut emulsion, chocolate mousse, blackberry compote and mountain pepper ice cream

"The Peak"

SELECTION OF LOCAL WINES: **80**

Tasting menus are only available for the entire table

## À LA CARTE MENU

### VALLEY FLOOR

Marinated whitefish, iced salad, Jerusalem artichoke and lemon balm	<b>32</b>
Green beans, mustard seeds, hazelnuts, nasturtium	<b>30</b>
Red turnip dumplings, smoked ricotta and white goosefoot	<b>32</b>
Risotto creamed with Nostrano Stravecchio cheese, pollen and lake sardines powder	<b>32</b>
Rendena beef, raspberry juice marinated lettuce, king oyster mushrooms	<b>40</b>

### ALPINE PASTURE

Mountain potatoes, spontaneous herb pesto and rosehip ketchup	<b>30</b>
Mountain Egg with buckwheat, bro brusà, walnuts from Bleggio and black truffle	<b>34</b>
Crunchy local chicken, mugwort green sauce and creamy potatoes with Spressat cheese	<b>36</b>
Veal sweetbreads, chamomile, carrots and amaranth leaves	<b>36</b>
Huchen, fennel nage and celeriac	<b>36</b>

### HIGH MOUNTAIN

Spaghetti Monograno Felicetti, smoked mountain butter, cornelian and deer	<b>34</b>
Arctic char, Trentino bread purée, wild broccoli	<b>36</b>
Saddle of roe deer, polypodium and wild blackberries	<b>42</b>

Selection of Trentino-Alto Adige cheeses from the trolley	<b>30</b>
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Our meals may contain allergens. For further information please contact our Staff. The fish meant to be eaten raw is subjected to a blast chilling preventive treatment according to the rules prescribed by EC Regulation 854/2004. In order to assure the hygiene and food safety and the organoleptic properties of the product, our preparations can be subjected to blast chilling.

## DESSERTS

Undergrowth - walnut emulsion,  
chocolate mousse, blackberry  
compote and mountain  
pepper ice cream **20**

PAIRING

Grappa Le 18 Lune Riserva Botte  
Porto - Marzadro **15**

Cocoa millefeuille - 72% chocolate  
ganache, cocoa grue' ice cream **20**

PAIRING

Rhum Dolomites Fine Old - Zu Plun **15**

Caramel Tarte tatin - puff pastry ice  
cream, almond chips **20**

PAIRING

Essenzia - Pojer & Sandri **12**

Wild berries - mascarpone and  
vanilla cream, wild berries sorbet  
and spruce **20**

PAIRING

Moscato Rosa - Maso Martis **16**

## HERBAL INFUSIONS FROM THE WOOD

### PURITY

Softly sweet and fragrant.

Trentino apple, verbena, fennel seeds,  
peony petals, lavender flowers, sage  
leaves. **12**

### TRANQUILLITY

Sweet flavour and velvety aftertaste.

Trentino apple, lemon balm leaves,  
mint leaves, fennel, chamomile, carob  
pieces, cinnamon, dog rose, lemon. **12**

### BALANCE

Lightly spiced and enveloping.

Ginger, cinnamon, verbena,  
chamomile, lavender flowers. **12**

### RELAXATION

Captivating and refreshing citrus notes.

Chamomile flowers, hawthorn leaves,  
lemon balm leaves, lime leaves,  
orange blossom. **12**

## COFFEE

Giamaica Coffee "Afrigon"  
Espresso Selection **4,5**

Filter Coffee "Honduras San Antonio"  
Idruper Selection **14**





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